

COCKTAILS

Tom Yang Martini 13.5 Lemon-grass infused vodka, basil leaves, lychee's liqueur, apple juice, smoked in dried citrus blend	Moscow Mule 13.5 Vodka, house made ginger syrup, Fever-Tree ginger beer
P*rnStar Martini 13.5 Vanilla vodka, passion fruit purée, passion fruit liqueur, shot of sparkling on the side	Summer Punch 13.5 Raspberry vodka, watermelon liqueur, crème de cassis, lime, house-made simple syrup, topped with sparkling
Lychee Martini 13.5 Vodka, lychee pureé, lychee liqueur, house-made sweet and sour	Asian Mojito 13.5 Pear vodka, sake, house-made citrus syrup, ginger ale, dried pear garnish
Cucumber Cooler 13.5 Gin, cucumber pureé, apple juice, St-Germain.	Japanese Manhattan 13.5 Akashi Japanese blended whiskey, Antica Formula vermouth, cherry liqueur, splash fresh pressed orange

Vato Loco 16 Reposado Tequila, Cointreau, cucumber pureé, grapefruit juice, jalapeño syrup
Smokey Samurai 19.5 Gin, Aperol, cherry liqueur, prosecco, smoked in apple wood & cinnamon, served in Tiki Samurai glass
Summer en la Miel 16.5 Diplomático Reserva rum, St-Germain, cucumber purée, simple syrup lime, dash Angustura Bitters
Mojito Sake 16 White rum, mint leaves, lime juice, house-made sake syrup, topped with sparkling sake
Red or White SangrAzia 11 Lara’s secret Azia inspired sangria recipe
My Thai 13.5 White rum, Gosling’s Rum, house-made falernum syrup, pineapple juice. <i>(Not recommended for persons with tree nut allergies)</i>

SAKE

	330 _{ML}	720 _{ML}
TYKU Junmai	35	55
TYKU Junmai Cucumber Infused	35	55
TYKU Junmai Ginjo	41	62
G-Joy Junmai Ginjo Genshu Oregon, USA	30	55
Enter Sake Black Kitashitara-Gun, Japan	17	720 _{ML}
Gekkeikan Zipang Junmai Kyoto, Japan <i>(SPARKLING)</i>	21	250 _{ML}
Japanese House Sake Hot / Cold <i>(CARAFE)</i>	7	6 oz

	330 _{ML}	720 _{ML}
Gekkeikan Suzaku Junmai Ginjo-Shu Kyoto, Japan	36	
Gekkeikan Nigori Junmai-Shu Kyoto, Japan	25	
Murai Tanrei Junmai Kyoto, Japan	35	73
Murai Sugidama Junmai Ginjo Kyoto, Japan	37	76

ASIAN BEER

Sapporo 9
Asahi 9

CHAMPAGNE & SPARKLING

Veuve Clicquot Brut / France <i>Demi bottle</i> 86 <i>Bottle</i> 155	Moët & Chandon Impérial Rosé / France <i>200ml</i> 49 <i>Bottle</i> 150
Dom Pérignon Vintage / France <i>Bottle</i> 482	Prosecco Villa Sandi Superiore Valdobbiadene Italy <i>Glass</i> 11 <i>Bottle</i> 52
Dom Pérignon Rosé / France <i>Bottle</i> 744	Prosecco Santa Margherita Valdadige Italy <i>Glass</i> 10 <i>Bottle</i> 49
Moët & Chandon Impérial Brut / France <i>200ml</i> 35 <i>Bottle</i> 135	Navarro Correas Extra Brut Argentina <i>Glass</i> 9 <i>Bottle</i> 41
Moët & Chandon “ICE” Impérial / France <i>Bottle</i> 140	Navarro Correas Brut Malbec Rose Argentina <i>Glass</i> 9 <i>Bottle</i> 41

WHITE WINES

PINOT GRIGIO Santa Margherita Alto Adige, Italy Las Moras San Juan, Argentina	11 10	53 41
SAUVIGNON BLANC Matua Marlborough, New Zealand Pascal Jolivet Sancerre, France Duckhorn (90 WS) Napa Valley, USA	9 14	39 73 64
RIESLING Kungfu Girl Washington Estate, USA “Dr L” Loosen Bros. Mosel, Germany A to Z Oregon, USA Sa Prum Mosel, Germany Pillitteri Gewurztraminer Ontario, Canada	13 11 13.5 10.5 10.5	58 52 60 45 46
CHARDONNAY Regnard Petit Chablis Chablis, France Josh Cellars California, USA Wente Riva Ranch California, USA Jordan Russian River Valley, USA	11 10 13	49 45 60 104
WHITE BLENDS & VARIETIES Pine Ridge Chenin Blanc / Viognier Blend California, USA Conundrum By Caymus California, USA Moscato Cavit, Italy	10.5 11 10	48 49 51
ROSÉ & WHITE ZINFANDEL Château Minuty Côtes de Provence, France The Palm By Whispering Angel Provence, France AIX Rosé Côtes de Provence, France Beringer White Zinfandel California USA	10 12 49 9	39 49 49 39

RED WINES

PINOT NOIR Hob Nob Pays d’OC, France La Crema Sonoma, USA Meiomi California, USA	12 15	49 69 70
MERLOT Chateau Souverain California, USA Navarro Correa Mendoza, Argentina Decoy Sonoma Valley, USA	9 17	40 43 73
MALBEC Norton Reserva Mendoza, Argentina Catena Mendoza (91RP) Argentina	12 13	49 54
CABERNET SAUVIGNON Josh Cellars California, USA Rodney Strong Sonoma California, USA Decoy by Duckhorn (90 WE) Sonoma County, USA Caymus (90 WS) Napa Valley, USA	12 12 15	52 54 67 188
RED BLENDS & VARIETIES 689 Red Blend Napa Valley, USA Gnarly Head "Old Vine" Zinfandel Lodi California, USA Beringer Bros "Bourbon Barrel Aged" California, USA Bootleg Sonoma, USA The Prisoner (91 WS) Napa Valley, USA	9 11	39 46 101 118

LOCAL BEER

Balashi 6.5
Chill 6.5



DIM SUM

- Happy Family (8 pcs) 21

Assortment of seafood, pork, chicken, and vegetable dumplings
- Chicken Dumpling 9
- (3 pcs)
- Vegetable Dumpling 7.5  
- (3 pcs)
- Shrimp Dumpling 9
- (3 pcs)
- Pork & Shrimp Dumpling 9
- (3 pcs)

STARTERS

SOUPS

- Wonton 7.5
- Chicken broth, shrimp wonton, mushrooms, scallions, soy sauce
- Tom Yum Kung 14  
- Shrimp broth, shrimp, lemongrass, jalapeño, coconut milk, shiitake mushrooms, scallions
- Japanese Mushroom 6.5  
- Shiitake broth, Japanese white mushrooms, glass noodles, scallions
- Thai Chicken Noodle Soup 9  
- Chicken broth, chicken, red curry paste, coconut milk, glass noodles, fragrant herbs
- Pork & Shrimp Ramen 12
- Chicken broth, ramen noodles, Azia-style pork, shrimp, boiled egg, leek

SHAREABLES

- Edamame 6.5  
- Steamed soybeans, sea salt
- Firecracker Shrimp 15 
- Spicy coconut shrimp
- Potato Samosa 7.5  
- Savory pastry, curry potato, peas
- Vegetable Spring Roll 5.5 
- Napa cabbage, carrots, bean sprouts (2 pcs)
- Chicken Lettuce Wrap 13.5
- Chicken, mushrooms, crunchy rice noodles, eel sauce
- Dynamite Salad 8.5
- Wakame, kanikama, avocado, cucumber, spicy mayo



SUSHI



- Dushi Roll 14 
- Yellow onion, carrot tempura, Azia guacamole, green onions
- Fire Roll 17
- Crab, cucumber, avocado, flamed salmon, black pepper
- Spicy Tuna Bon Bon 15  
- Temari sushi, avocado, Ahi tuna, chili oil
- Crispy Rice Nigiri 15
- Fresh salmon, coriander sauce
- Nagoya Roll 25
- Shrimp, cream cheese, avocado, kanikama, green onions, eel sauce, masago

- Azia Roll 18 
- Salmon tempura, avocado, spicy tuna tartar, masago
- TNT Roll 18 
- Spicy crab, garlic shrimp, avocado, eel sauce
- Geisha Roll 20 
- Deep fried tuna maki & surimi, cream cheese, topped with kanikama scallions, red tobiko (flying fish roe), spicy papaya sauce

- Shrimp Tempura Roll 18
- Shrimp tempura, avocado, cucumber, wakame salad, spicy mayo, eel sauce, crunchy tempura flakes



MAIN COURSES



CHICKEN

- General Azia Chicken 21
- Spicy General Tso sauce, cashews, scallions
- Teriyaki Chicken 21
- Japanese teriyaki glaze
- Orange Chicken 21 
- Sweet & spicy fresh pressed orange sauce

- Kung Pao Chicken 21  
- Spicy szechuan chili sauce, peanuts, scallions

PORK

- Korean BBQ Ribs 21
- Grilled ribs, pickled vegetables, sweet BBQ sauce

BEEF

- Aruba Rocks 27
- Certified Angus Beef® tenderloin, wasabi garlic chive butter served on a hot stone
- Mongolian Beef 27
- Certified Angus Beef® tenderloin, scallions, garlic, ginger, oyster sauce
- Beef Stir Fry 23.5
- Certified Angus Beef®, Asian vegetables, garlic, ginger, oyster sauce
- Szechuan Beef 23.5  
- Certified Angus Beef® tenderloin, Asian vegetables, garlic, pepper sauce
- 18-oz Angus Bone-in Ribeye 47
- Lemon butter
- Lamb Chops 32
- Butter or Tandoori

SEAFOOD

- Miso Glazed Salmon 27 
- Norwegian king salmon, miso glaze served on a hot stone
- Char-grilled Octopus 45  
- Sweet soy glaze, Japanese mayo, seven spices served with green beans, garlic lemon
- Thai Sea Bass Fillet 27  
- Red Thai curry sauce
- Orange Rock Shrimp Tempura 24.5 
- Sweet & spicy fresh pressed orange sauce, soybean sauce
- Black Rice with Lobster 35
- Lobster, shrimp, fragrant jasmine rice, butter, squid ink,



VEGETABLES & SIDES



- Corn 6.5
- Grilled, coconut foam, paprika
- Veggie Stir Fry 5.5
- Sautéed Asian vegetables, garlic, ginger, oyster sauce
- Sesame Broccoli 5.5  
- Sautéed broccoli, black soybean sauce, sesame seeds
- Sweet Potatoes Asian Fries 6.5
- Shiitake mushrooms, garlic, ginger, turmeric, garam masala

-   Chinese Fried Rice 9
- Fragrant jasmine rice, egg, green onions, ginger, carrots, shiitake mushrooms, peas
-  Saffron Basmati Rice 5.5
- Long grain rice, butter, saffron, onions
-  Azia Rice Noodles 9
- Rice noodles, eggs, Chinese cabbage, shrimp paste, ginger, bean sprouts, cashews, peanuts
- Udon Noodles 9
- Carrots, scallions, shiitake, sesame oil





DESSERT MENU

DESSERT MARTINIS

Espresso Martini Classico	13.5
Cappuccino Martini	13.5

Chocolat D'Evoeth 12

Vanilla vodka, white cacao liqueur, *Gelatissimo* dark chocolate gelato, orange bitters

SPECIALTY COFFEE & TEA

Matcha Green Tea Cappuccino	4.5
43 Coffee	9
Hot Organic Tea	3.5
Fresh Chamomile Blossom Tea	3.5
Fresh Mint Leaves Tea	3.5

COGNAC

Hennessy VSOP	17.5
Hennessy XO	37.5
Hennessy Richard	375 per oz.
Louis XIII	480 per oz.

SINGLE MALTS

Macallan 12	18
Macallan 18	39.5

DESSERT WINE

Cavit Arèle Vino Santo	Glass 20 - Bottle 156
------------------------	-----------------------

DESSERTS

Azia Sphere 11.5

Show-stopping chocolate sphere, magically filled with vanilla *Gelatissimo* gelato beautifully collapses to the warm drizzle of chocolate sauce paired with a slice of vanilla cake

Triple Layer Chocolate Mousse 10.5

A trifecta of chocolate lovers' deliciousness. The bottom layer is a chocolate cake, the middle layer is a light dark chocolate mousse, and the top layer is an even lighter white chocolate mousse. The combination of the three is rich, intensely flavorful and silky smooth

Mochi Ice Cream 10

Velvety ice cream wrapped masterfully inside Japanese mochi shell

Banana Tempura 10.5

Asian version of a banana split. This delicious dessert is the perfect Azia finale. Indulge in piping hot, crispy golden deep-fried banana complimented with our local *Gelatissimo* gelato

Gelatissimo Gelato 9.5

Daily specials